

WINES BY THE GLASS

SPARKLING

- GANCIA, PROSECCO, BRUT
Italy NV.....10gl/35btl
- LAURENT PERRIER, BRUT CHAMPAGNE
France, NV, (187ml)..... 17gl

WHITE

- #189 LIVON "COLLIO", PINOT GRIGIO
Friuli-Venezia-Giulia, Italy 2015.....14gl / 50 btl
- #194 SELBACH OSTER, REISLING FEINBERG
Mosel, Germany, 2014 12gl / 40btl
- #211 FOUCHER-LEBRUN SANCERRE "LE MONT"
Loire Valley, France, 2015 14gl/50btl
- #197 MT. BEAUTIFUL, SAUVIGNON BLANC
New Zealand, 2014 13gl/45btl
- #213 JOSE PARIENTE, VERDEJO
Rueda, Spain 201413gl / 45btl
- #150 VAL DE MER, CHABLIS
Tonnerre, Burgundy, France, 2013 14gl/50btl
- #005 TOAD HOLLOW
Napa Valley, California 2015 11gl / 23 (.5ltr) / 37 (1ltr)
- #151 NEWTON "RED LABEL" CHARDONNAY 2014
Napa Valley, California 17gl/60btl
- #183 MUSCADET, COTEAUX DE LA LOIRE
France, 2013 12gl/40btl

RED

- #002 SAINTSBURY, PINOT NOIR
Carneros, California 201315 gl / 33 (.5ltr) / 57 (1ltr)
- #473 YAMHILL ESTATE, PINOT NOIR
McMinnville, Oregon, 2013 15gl / 55btl
- #442 LECEA, TEMPRANILLO
Tinto Joven. Rioja, Spain 2014 12gl/35 btl
- #425 LA FONT DU VENT "SIGNARGUES"
Cotes du Rhone Village, France..... 13gl/45btl
- #433 CATENA MALBEC
Mendoza, Argentina 2013 13gl / 45btl
- #404 JASON STEPHANS
Cabernet Sauvignon, Santa Clara, California..... 13gl / 45btl
- #443 CAIN CUVÉE NV II
Cabernet / Merlot Napa Valley, California 18gl /65btl

ROSÉ

- #223 CHAPELLE ST VICTOR
Cote de Provence, France 2015..... 12gl/35btl

BEER

ON TAP

- STELLA ARTOIS, *Belgium Lager*7
- CISCO, WHALE'S TALE *Pale Ale*.....7
- CAPTAIN LAWRENCE, *Kolsch, German Style Ale*.....7
- BROKEN BOW, *Mosaic & Amarillo IPA, Unfiltered*..7
- SIXPOINT BREWERY, "*Sweet Action*" *Pilsner*.....7
- GUINNESS, *Stout*..... 7
- TWO ROADS BREWERY, *Pilsner*.....7
- MAINE BREWING, "*Peeper*"9

BOTTLES & CANS

- DOMESTIC6
- BELLS- "*Oarsman Ale*", 12oz can, MI
- CAMBRIDGE BREWERY CO.
"*Remain in the Light*" *Pilsner*, 12oz Can, MA
- SIXPOINT BREWERY- "*The Crisp*" 12oz can NY
- MONTAUK- "*Driftwood Ale*", 12oz can, NY
- NARRAGANESTT- "*The Beer of the Clam*", Lager 12oz can RI

IMPORTED6

HEINEKEN LIGHT

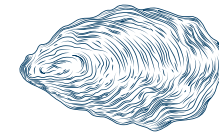
PACIFICO

BECKS- *Non-Alcoholic*

AYINGER "*Brauweisse*".....7

CIDER7

CITIZEN CIDER 16OZ CAN



SALTAIRE

OYSTER BAR AND FISH HOUSE

BRUNCH - March 19, 2017

OYSTER BAR

DEEP WATER WELLFLEET, MA 3.75	FISHER ISLAND, NY..... 3.20	MOONSTONE, RI.....3.20
STANDISH SHORE, MA.....3.20	RACE POINT, MA..... 3.20	KUMAMOTO, WA.....3.75
CAPE SPEARS SALT, NB.....3.20	WALLACE BAY, NS.....3.20	WARREN'S COVE, MA.....3.20
CAPITAL, WA.....3.75	PLEASANT BAY, MA.....3.20	LITTLE SHEMOGUE, NB3.20

RAW BAR SELECTIONS

CLAMS

half dozen
house cocktail sauce & horseradish

LITTLE NECKS..... 8.75

TOP NECKS..... 8.75

CHILLED JUMBO SHRIMP

4.50 per piece

CHILLED LOBSTER

23.00 1 lb

JONAH CRAB CLAWS

3.50 per piece

ALASKAN KING CRAB

18.00 per 1/4 lb

TOWERS

HOOK	LINE	SINKER
Half a chick lobster, 4 shrimp, 3 clams, 3 oysters (chef's choice), 6 mussels, 3 crab claws.	1 lb. lobster, 8 shrimp, 6 clams, 6 oysters (chef's choice), 12 mussels, 6 crab claws.	1 1/2 chick lobster, 12 shrimp, 10 clams, 10 oysters (chef's choice), 15 mussels, 10 crab claws.
(for 2-3 people) 50	(for 3-4 people) 90	(for 5-6 people) 140

SALTAIRE SIGNATURE BRUNCH

BOTTOMLESS
BLOODYMARY'S

OR

MIMOSSA
15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. If you have a Food Allergy, please notify a manager, owner, or your server/bartender.

SMALL PLATES

YELLOWFIN TUNA TARTARE
*Green Goddess, Blistered Heirloom Cherry
Tomato, Toasted Pumpkin Seeds*
15

ORA KING SALMON POKE
Japanese Citrus, Thai Basil, Mint, Peanuts
13

FLORIDA RED SNAPPER CEVICHE
Fresh Lime Juice, Cilantro & Red Onions
14

GRILLED MEDITERRANEAN OCTOPUS
*Edamame Hummus, Toasted Almonds
Black Garlic Aioli,*
16

WARM CHEESE & CRAB DIP
Lump Crab, Spinach, Toasted Baguette
12

JUMBO LUMP CRAB CAKE
Tartare Sauce, Frisee
16

FRIED POINT JUDITH CALAMARI
Orange-Poppy Seed Dipping Sauce, Pickled Chilies, Basil
15

HOUSEMADE CHICKEN LIVER PATE
Cornichons & Toasts
8

VODKA CURED GRAVLAX
*Spicy Mustard,
Seven Grain Toast*
12

SOUPS

CLAM CHOWDER
*Traditional New England Clam Chowder
Fresh Cream, Bacon, Potatoes*
11

CHEF'S DAILY SOUP
*Seasonal Garnish
PA*

SALADS

HARVEST GREENS
*Mesclun Greens,
Shaved Roasted Heirloom Carrots
White Balsamic Vinaigrette*
9

CHOPPED SALAD
*Romaine, Pear, Grapes, Apple, Green Lentil, Goat Cheese
Sunflower Seeds, Organic Spiced Honey Yogurt Dressing*
12

ROASTED BEETS
*Arugula, Roquefort, Pine Nuts
Dijon Vinaigrette*
12

BURRATA
*Roasted Heirloom Carrots,
English Pea Crème Fraiche, Frisée,
Toasted Walnuts, Lemon*
12

MUSSEL POTS

SAFFRON
Cream, Celery & Carrots, Saltaire Herbs
18

LEMON
Leeks, Shallots, Garlic, Fresh Thyme

SMOKED BACON
Sun Dried Tomato, Roasted Fennel, Tomato Broth

ESPAGNOL
Smoked Chorizo, Bell Pepper, Tomato Broth

HOUSE CUT FRIES \$6
HOUSE CUT TRUFFLE & PARMESAN FRIES \$9

BREAKFAST

BIG CHALLA BREAD FRENCH TOAST
Fresh Berries, Salted Caramel & Vanilla Whipped Cream
16

BUTTERMILK PANCAKE
Blueberries, Vermont Honey Maple Syrup
14

IRISH STEEL CUT OATMEAL
Raisins, Cinnamon Brown Sugar
11

HOUSEMADE GRANOLA
Organic Yogurt, Fresh Fruits
12

SIDES

SMOKED BACON 5
HOUSE GRAVLAX 6
HOUSE HAM 6
HOUSE CUT FRIES 6
HOUSE CUT TRUFFLE & PARMESAN FRIES 9

SANDWICHES

GRILLED 10oz BURGER
*Vermont Cheddar, Brandied Shallots, Onion Ring
Truffle Aioli, Smoked Bacon, Pommes Frites, Brioche Bun*
18

NEW ENGLAND LOBSTER ROLL
Drawn Butter, Hand Cut Fries
26

SOLE ON A ROLL
Bibb Lettuce, Tartar Sauce, Soft Roll, House Cut Fries
18

CROQUE MADAME
Ham, Gruyere & Bechamel, Sunny Side Up Egg, Country White Bread
16

SEARED YELLOWFIN TUNA BLT
*Smoked Bacon, Bibb Lettuce, Heirloom Tomato, Red Onion, Lemon
Aioli, Toasted 7 Grain*
19

KING SALMON GRAVLAX
*Chives "Mystic, CT" Cream Cheese, Capers, Red Sliced Onions,
Toasted Bagel*
18

ORGANIC EGGS

EGGS BENEDICT
*2 Poached Organic Eggs, Hollandaise Sauce
Served With Organic Greens or Hashbrowns*

- SALTAIRE -
Maine Lobster
22

- FLORENTINE -
Wilted Spinach
16

- BENEDICT -
Housemade Ham
16

OMELETS
EGG WHITE OMELETS(+3.50)
Served With Fresh Toasted Baguette & Organic Greens

Plain
12
Homemade Ham & Artisanal Swiss Cheese
14
Wilted Spinach & Vermont Goat Cheese
14
Grilled Shrimp & Grilled Bell Pepper
16

ENTREES

GRILLED SHRIMP COBB
*Whole Jumbo Shrimp, Avocado, Roquefort
Tomato, Red Onion, Bacon,
Hard Boiled Egg, Leafy Greens, Smoky Lime Vinaigrette*
20

NICOISE SALAD
*Seared Yellowfin Tuna, Heirloom Tomatoes
Fingerling Potatoes, Calamata Olives, Hard Boiled Eggs
Anchovies, Bell Peppers, Lemon Vinaigrette*
18

GRILLED SALMON
Whole Grain Brown Rice Pilaf, Broccoli Rabe, Tomato Veloute
26

SEAFOOD BOLOGNESE
*Housemade Seafood Sausage, Oyster Mushroom,
Linguini Marinara, Parmigiano Reggiano*
20

GRILLED HANGER STEAK
Hand Cut Fries, Brandied Shallots, Chimichurri Sauce
20
Add Two Eggs 24

GRILLED CHICKEN PAILLARD
Heirloom Cherry Tomato, Baby Arugula, Red Onions
18